

NORWEGIAN STAR

USPH-DETAILS OF INSPECTION VIOLATIONS

| <u>DETAILS/DESCRIPTION</u> | <u>CORRECTIVE ACTIONS</u> |
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| <p>1. <u>Crew Galley-Ware washing</u> The Final rinse temperature of the glass washer was 174 degrees F at the glass surface, but the mounted final rinse thermometer was reading 250 degree F. The mounted thermometer is approximately 56 degree out of calibration.</p> <p><u>USPH Recommendation:</u> 1. Ware washing equipment shall be maintained in good repair and proper adjustment including: * Ware washing equipment shall be maintained in a state of repair and condition that meets the standards of materials, design, and construction of these guidelines.</p> <ul style="list-style-type: none"> • Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. | <p><i>There are mechanical faults with several dishwashing machines; leaking tubes, faulty steam valves that result in pressure below recommended levels. This is also affecting water temperature. New steam regulating valves are ordered to be able to maintain a steady required Galley steam pressure. Valves on order with expected delivered 18th May 2003.</i></p> <p><i>Leaking internal pipes have been repaired and will be replaced with complete new ones when received. Pipes on order.</i></p> |
| <p>2. <u>Provisions-Bakery</u> The Florescent lights in the walk-in refrigeration unit were blown out resulting in inadequate lighting.</p> <p><u>USPH Recommendation:</u> The light intensity shall be at least 110 Lux (10 foot candles) at a distance of 75 centimeters (30 inches) above the deck when in use, in walk-in refrigerator units and dry storage areas, and in other areas and rooms during the periods of cleaning.</p> | <p><i>This Technical problem was resolved during the inspection.</i></p> |
| <p>3. <u>Main Galley-Aqua Ware washing</u> Numerous glass stem wares were stored in clean storage racks with labels affixed to the bottom of the</p> | <p><i>This has been rectified by relevant department.</i></p> |

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| <p>stem.</p> <p>USPH Recommendation: All new glasses should be inspected and labels removed prior to washing and use.</p> | |
| <p><u>4. Potable water-Backflow Protection</u></p> <p>The various reduced pressure assembly backflow preventers were last tested 25 February 2002 according to the logs.</p> <p>USPH Recommendation: All new glasses should be inspected and labels removed prior to washing and use.</p> | <p><i>All backflow prevention has now been tested for proper function during second half of April 2003 and logged in AMOS Windows Maintenance list.</i></p> |
| <p><u>5. Pools and Whirlpool SPA's</u></p> <p>The posted signs at each pool have under instruction 12 the statement that all infants are requested to wear protective swim diapers while in the pool. At all the whirlpool SPAs the same statement is made on the posted sign under instruction 13. this statement must be modified or removed to reflect the operations manual instruction that infants and children in diapers or who are not toilet trained are not permitted to enter the pools or whirlpool SPAs under any circumstances.</p> <p>USPH Recommendation: Children in diapers or who are not toilet trained are not permitted in the public swimming pools and whirlpool spas.</p> | <p><i>New Sign had been purchase with the correct instruction according to USPH 6.4.1.3.1</i></p> |
| <p><u>6. Kids pool</u></p> <p>There was no floatation device provided at the kids pool, which is over 1 meter (3 feet) in depth.</p> <p>USPH Recommendation: Easy access shepherd's hook and approved floatation device shall be provided at a prominent location near each public swimming pool.</p> | <p><i>Fitted a life buoy at the kids pool area.</i></p> |
| <p><u>7. Planet kids – Nursery</u></p> <p>There was no backflow prevention device connected to the flexible spray hose at the sink in the nursery.</p> | <p><i>A backflow prevention has now been fitted in the waterline to the sink in Kids Corner Nursery.</i></p> |

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| <p><u>USPH Recommendation:</u> Install an appropriate backflow prevention for this spray attachment.</p> | |
| <p><u>8. Integrated Pest Mgt. (IPM)</u> The Integrated Pest Management program was well written, organized, and activities were extremely well documented.</p> <p><u>Comment:</u> the integrated pest management program was well written, organized and activities were extremely well documented.</p> | |
| <p><u>9. Market Café Buffet-Starboard side</u> Several of the previously cleaned plates were on the passenger self-service display and had remnants of the original manufacturers label still affixed. Some of the plates were also soiled with food residue.</p> <p><u>USPH Recommendation:</u> Food-contact surfaces of equipment and utensils shall be clean to sight and touch.</p> | <p><i>This was rectified by the Sanitation Supervisor.</i></p> |
| <p><u>10. Market Café Buffet and Topsiders Grill</u> There was no fixed sneeze shielding at the start of the hot and cold buffet line sections on both port and starboard buffets. There is a need for a single shield at the cold section for the topsiders grills as well. The position of passengers when standing in line at the different buffets above could subject uncovered foods on display to their cough or sneeze.</p> <p><u>USPH Recommendation:</u> As discussed with the food and engineering staff, a full height barrier type shield is needed at these specific buffet sections. Plexi glass which is fixed and removable</p> | <p><i>F & B Director to propose a design, bring this to the attention of the Staff Captain to follow-up.</i></p> |

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| is acceptable for this application. | |
| <p><u>11. Market Café Buffet-Dish wash</u></p> <p>The final hot water sanitizing rinse temperature of the right side flight-type conveyor dish washer was 148-152 F at the dish surface during active use. Earlier tests made this day and recorded on the dishwasher log were 164-168 F, but those test involved running the thermometer through the machine only. A secondary test made of only the rinse registered a dish surface temperature of 166 F. the machine was taken out of serve and repaired during the inspection.</p> <p>USPH Recommendation: In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90 C or less than:</p> <ol style="list-style-type: none"> 1. For a stationary rack, single temperature machine, 74 C (165 F); 2. For all other machines, 82 C (180 F); 3. A utensil surface temperature of 71 C (160 F) as measured by an irreversible registering temperature indicator shall be achieved. 4. The maximum temperature of 90 C (194 C), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing equipment such as meat saws. | <p><i>As checked, there are mechanical faults with several dishwashing machines; leaking tubes, faulty steam valves that result in pressure below recommended levels. This is also affecting water temperature. Parts are on order with a 2 week.</i></p> <ul style="list-style-type: none"> • <i>The method that temperatures are taken is now done by compartment as opposed to running the probe through the machine taken this way only the final rinse.</i> |
| <p><u>12. Market Café Buffet-Dishwashing</u></p> <p>The mounted final rinse gauge thermometer was registering 220 F at the right side flight-type conveyor dish wash machine, during active use. The thermometer was approximately 50 F out of calibration. The mounted final rinse pressure gauge on the same machine registered over 35 PSI, when the manufacturers data plate provides a range of 15-25 PSI. The pressure</p> | <p><i>This was rectified on the spot.</i></p> <p><i>There are mechanical faults with several dishwashing machines; leaking tubes; faulty steam valves that result in pressure below recommended levels. This is also affecting water temperature. Parts are on order with a 2 week lead time.</i></p> <p><i>The method that temperatures are</i></p> |

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| <p>gauge was on a work repair request.</p> <p>USPH Recommendation: Ware washing equipment shall be maintained in good repair and proper adjustment including:</p> <ol style="list-style-type: none"> 1. Ware washing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. 2. Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. | <p><i>taken is now done by compartment as opposed to running the probe through the machine taken this way only the final rinse.</i></p> |
| <p><u>13. Market Café Buffet – Dishwasher</u> The left side flight-type conveyor dish wash machine had a misaligned final rinse spray arm, causing uneven flow patterns, during the spray cycle. The machine was set for lunch service but not in active use at the time. The spray arm was moved and the unit repaired during the inspection.</p> <p>USPH Recommendation: A ware washing machine and its auxiliary components:</p> <ol style="list-style-type: none"> 1. Shall be operated in accordance with the machine's data plate and other manufacturer's instructions. 2. A ware washing machine's conveyor speed or automatic cycle times shall be maintained accurately times in accordance with manufacturer's specifications. | <p><i>Rectified, followed up immediately.</i></p> |
| <p><u>14. Market Buffet-Pot Wash</u> The water temperature in the hot water sanitizing sink was 194 F during active use at the pot wash.</p> | <p><i>Sanitizing sink with high temperature has been rectified on the spot.</i></p> |

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| <p>USPH Recommendation: Recommend operating this sink at the recommended 171 F minimum and maximum of 180 F.</p> | |
| <p><u>15. Bars – General</u> Numerous souvenir glasses were found on the clean storage racks in most Bar pantries with 2 original manufacturers labels affixed to the bottom exteriors of the glasses. Some glasses appeared to have been washed and still remnants of these labels remained. A few stem types plastic glasses also had partial labels affixed on the lower part of the stem.</p> <p>USPH Recommendation: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.</p> <p>All new glasses should be inspected and labels removed prior to washing and use.</p> | <p><i>This has been rectified by the Bar Manager.</i></p> |
| <p><u>16. Grill – Pantry</u> One large can of Sauerkraut was found with severe dents along the seams in the storage cabinet of the pantry.</p> <p>USPH Recommendation: Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Canned good with dents on end or side seams may not be used.</p> | <p><i>This has been rectified by the Chef, Bar manager; ALL had been briefed accordingly.</i></p> |
| <p><u>17. Pool Bar – Pantry</u> Three full juice cans with severe dents along the seams were found on the storage shelf in the pantry.</p> <p>USPH Recommendation: Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Canned goods with dents on end or side</p> | <p><i>This has been rectified by the Chef, Bar Manager, All had been briefed accordingly.</i></p> |

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| seams may not be used. | |
| <p><u>18. Spinnaker Bar – Pantry</u> Two full cans of juice were found on the storage shelf in the Pantry with severe dents along the seams.</p> <p><u>USPH Recommendation:</u> Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Canned goods with dents on end or side seams may not be used.</p> | <p><i>This has been rectified by the Chef, Bar manager; ALL had been briefed accordingly.</i></p> |
| <p><u>19. COMMENT</u> In developing the corrective action statement for this inspection, critical-item deficiencies (designated with Yes in critical column – Worth 3-5 points), whether debited or not, should include standard operating procedures and monitoring procedures implemented to prevent the recurrence of the critical deficiency.</p> <p>Prepare corrective action statement as a word processing or spreadsheet file which will be sent to USPHS/VSP as an E-mail message attachment.</p> | |